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- A thermally releasable gel-based flavorant source (300) for use in a smoking article comprising a mixture of a gelling agent, as a dispersing medium, and a dispersed phase which supplies flavor to the flavorant source.
- A flavorant source (300) according to claim 1, in which the dispersed phase comprises a mixture of aerosol precursor, water and up to 50 percent by weight tobacco particles, the tobacco particles having a particle size of up to 20 mesh.
- A flavorant source (300) according to claim 2, in which the aerosol precursor is glycerin, 1,3-butanediol or propylene glycol.
- A flavorant source (300) according to claim 2 or 3, in which the water to aerosol precursor ratio by weight is at least 25/75 and in which the total amount of water and aerosol precursor contained in the flavorant source is such that upon setting of the mixture a gel is formed.
- A one-piece flavorant source (300) according to any preceding claim.
- A flavorant source (300) according to any preceding claim in the form of a central cylinder from which a plurality of vanes radiate outward spoke-like.
- A flavorant source (300) according to any preceding claim, in which the gelling agent is ager, pectin, gelatin, gellanor carrageenan.
- A flavorant source (300) according to any preceding claim, in which the gelling agent comprises from 1 to 3 percent by weight agar or pectin or from 3.5 to 5 percent by weight gelatin.

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- 9. A flavor generator (300) for use in a smoking article (10), the smoking article having a heat source (20) and a mouth end (8), the flavor generator comprising:
- a chamber (21) having a first opening and a second opening, the first and second openings being connected by nonporous material so as to create a flow passageway; and
- a one-piece (300) gel comprising a mixture of a gelling agent, as a dispersing medium, and a dispersed phase which supplies flavor to the source and the dispersed phase comprising a mixture of up to 50 percent by weight tobacco particles, having a particle size of up to 20 mesh, an aerosol precursor and water, the water to aerosol precursor ratio by weight being at least 25/75 and the total amount of water and aerosol precursor contained in the flavorant source being such that upon setting of the mixture a gel is formed.
- 10. A flavor generator according to claim 9, in which the chamber (21) is substantially cylindrical having a length of between 8 and 14 mm and a diameter of between 4 and 8 mm.
- 11. A flavor generator according to claim 9 or 10, in which the gel (300) is secured in the flow passageway by means (26) which provide for fluid flow through the chamber (21) with substantially no pressure drop across the chamber.
- 12. A flavor generator according to claim 9, 10 or 11, in which the gel (300) further comprises a mixture of up to 50 percent by weight tobacco particles, having a particle size up to 100 mesh, and in which the gelling agent is agar, pectin or gelatin, and in which the aerosol precursor is glycerin.
- 13. A method of making a thermally releasable gel-based material for use in a smoking article comprising:

mixing together a gelling agent, as a dispersing medium, and a dispersed phase component which supplies flavor to the material;

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severing the profiled extrudant material to form a one-piece flavor source for use in a smoking article.

- phase component is prepared from a mixture comprising: 1) up to 50 percent by weight tobacco particles, having a particle size of up to 20 mesh; 2) an aerosol precursor; and 3) water, the water to aerosol precursor ratio by weight being at least 25/75 and the total amount of water and aerosol precursor contained in the material being such that upon setting of the mixture a gel is formed.
- 15. A method according to claim 14, in which the aerosol precursor is glycerin, 1,3-butanediol or propylene glycol.
- 16. A method according to any of claims 13 to 15, in which the gelling agent is agar, pectin, gellatin, gellan or carrageenan.
- 17. A method according to any of claims 13 to 16, in which the step of extruding the mixture comprises extruding the mixture through a die having an orifice in the shape of a central cylinder from which a plurality of vanes radiate outward spoke-like.
- 18. A method according to any of claims 13 to 17, in which the step of extruding the mixture comprises passing the mixture out of the die at a rate of from 75 mm to 1.2 m per second (0.25 to about 4 feet per second).
- 19. A method according to any of claims 13 to 18, in which the gelling agent comprises from 1 to 3 percent by weight agar or pectin or from 3.5 to 5 percent by weight gelatin.

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TOTAL P.04

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